



Champagnes & Châteaux

QUALITY SINCE 1989

CHÂTEAU PIBRAN 2011 PAUILLAC CRU BOURGEOIS

Pibran is an old Médoc name. Its highly reputed vineyard covers one of the finest outcrops of Pauillac. The estate, which originally had only just 10 hectares, was expanded in 2001 following the purchase of neighbouring property chateau Tour Pibran to reach the current size of 17 hectares of superb Garonne gravel soil. The attractive little charterhouse, built in the 19th century, can be seen as one leaves Pauillac toward Cissac, perched on a little hill surrounded by a tree-shaded garden. For a long time it belonged to the Billa family, who sold it to AXA Millésimes in 1987. The vineyards were restructured shortly after the purchase, and drainage was improved in order to get the best possible effect of the soil on the wine. Today Château Pibran is carefully made by Jean-René Matignon and his team at Château Pichon-Baron, in their state-of-the-art winery. The wine is aged at Château Pibran.

The wines benefit from exceptional support, with the vinification process and technical monitoring both carried out by the Château Pichon-Longueville team

Grape: 55% Merlot - 45% Cabernet-sauvignon

Vineyard & Vinification Note:

Wine making

In thermo regulated stainless steel vats during 15 days.

Ageing

In French oak barrels during 18 months. 50% new oak, 50% one-year old.



Cont'd:

Tasting Note:

Château Pibran 2011 is the fruit of the strictest of selections and its potential was quick to show through in the tasting sessions to make the blend. It boasts deep, dense colour, while its bouquet rolls out scents of spices, cocoa and lovely ripe black fruit. Although its tannins do make their presence felt, it is finesse that predominates, with fiery hints of toast. This is a great Pauillac, characterised by a radiant fruit that sublimates the vintage

Wine Spectator Tasting Note:

This has lovely purity, with sleek plum, red currant and bitter cherry notes pumping along, lined with cassis bush and singed vanilla hints. Reveals a twinge of iron, but this remains silky and fresh overall. Best from 2015 through 2023.

90 Points – James Molesworth, March 2014

Food Pairing:

Great with lamb cutlet, venison, poultry and wild mushroom fricassee.